

RADIO CALL SIGN

Glory
8/2/03

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REF NO.	RESULTS AND RECOMMENDATION				
		POTABLE WATER - DISTRIBUTION				
1	05*	THREE REPEATED MANUAL TESTS MADE AT THE POTABLE WATER DISTRIBUTION BRIDGE ANALYZER REGISTERED 0.32, 0.37, AND 0.39, WHILE THE ANALYZER READINGS WERE 0.76, 0.86, AND 0.78 RESPECTIVELY. ON THE SECOND TEST THE SHIP'S MANUAL KIT WAS USED TO COMPARE AND REGISTERED 0.80 TO THE ANALYZER READING OF 0.86. THIS WAS THE SAME TEST KIT USED TO CALIBRATE THE ANALYZER EARLIER IN THE MORNING.				The test made on the potable water registered different values because the pocket colorimeter was not the correct one. A new test kit has been ordered and received on 08/23/03.
		MAIN, FORWARD SLIDE, AND AFT POOLS				
2	10	THERE WAS NO FLOATATION DEVICE INSTALLED AT THE MAIN, FORWARD SLIDE, AND AFT POOLS.				Corrected.
		CHILDRENS POOL				
3	10	THERE WAS A SINGLE DRAIN IN THE CHILDRENS POOL AND ALTHOUGH THE DRAIN COVER WAS OF AN ANTI-VORTEX DESIGN, IT WAS NOT STAMPED WITH AN APPROVAL OR A MAXIMUM FLOW RATE. NO DOCUMENTATION FROM THE MANUFACTURER CERTIFYING IT AS AN ANTI-VORTEX COVER WAS AVAILABLE.				The documentation for the anti-vortex cover has been requested to Fincantieri, but not yet received.
		POTABLE WATER - BUNKER CHLORINATION				
4	03*	IN OVER 10 REPEATED TESTS WITH TWO INSPECTOR'S MANUAL KITS THE FREE CHLORINE RESIDUAL DURING ACTIVE BUNKERING INTO #3 AND 4 PORT AND STARBOARD POTABLE WATER TANKS MEASURED 1.09 TO 1.37 PPM. THE SHIP'S TEST KIT MEASURED FROM 2.58 TO 2.97 PPM IN IDENTICAL TESTING, AND THE BUNKER CHLORINATION ANALYZER REGISTERED 2.45- 2.54 PPM THROUGHOUT THE TESTING.				It has been corrected as a soon as new test kit was received.
		POTABLE WATER TANKS 3 AND 4 P/S				
5	03*	A TEST MADE FROM TANK 3 PORT DURING ACTIVE BUNKERING HAD A FREE CHLORINE RESIDUAL OF 0.05 PPM. THE TANK WAS NOT COMPLETELY EMPTY PRIOR TO BUNKERING. ALL FOUR TANKS WERE HAND FED CHLORINE TO RAISE THE RESIDUAL TO 2 PPM DURING THE INSPECTION.				It has been corrected as a soon as new test kit was received.
		POTABLE WATER - BACKFLOW PREVENTION				
6	08	THE VARIOUS REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES INSTALLED THROUGHOUT THE SHIP HAVE NOT BEEN TESTED				All backflow prevention devices installed onboard are tested by manufactory and

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			CORRECTIVE ACTION
#	REF NO.	RESULTS AND RECOMMENDATION				
		ACCORDING TO A REVIEW OF THE ONBOARD RECORDS.				approved. Backflow preventors are brand new.
		<u>AFT SLIDE POOL</u>				
7	09*	THE FREE CHLORINE RESIDUAL OF THE WATER IN THE AFT SLIDE POOL WAS 0.11 PPM ON REPEATED TESTS. ONE BATHER WAS PRESENT IN THE POOL DURING THE TESTING.				The correct value of the free chlorine has been re-established and it is monitored before to open pools.
		<u>MAIN POOL</u>				
8	09*	THE FREE CHLORINE RESIDUAL OF THE WATER IN THE AFT SLIDE POOL WAS 0.11 PPM ON REPEATED TESTS. ONE BATHER WAS USING THE POOL JUST PRIOR TO THE POOL TEST.				The correct value of the free chlorine has been re-established and it is monitored before to open pools.
		<u>INTEGRATED PEST MANAGEMENT (IPM)</u>				
9	40	THE SCHEDULE OF PERIODIC MONITORING INSPECTIONS WAS NOT INCLUDED IN THE IPM PLAN. IT WAS EVENTUALLY LOCATED. THE TIME OF INSPECTIONS WAS NOT INCLUDED IN THE PEST MONITORING LOGS TO ENSURE AT LEAST SOME WERE CONDUCTED AT NIGHT.				Schedule has been posted and personnel instructed accordingly.
		<u>UNDER THE RAINBOW CHILDRENS CENTER</u>				
10	41	THE WRITTEN GUIDANCE ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES WAS UNAVAILABLE FOR REVIEW. THE WRITTEN POLICY ON PROCEDURES TO BE FOLLOWED WHEN A CHILD DEVELOPS SYMPTOMS OF AN INFECTIOUS ILLNESS WHILE AT THE CENTER WAS ALSO LOCKED AWAY AND UNAVAILABLE FOR REVIEW.				Guidance on Symptoms and written policy has been clearly labeled and easily accessible for review.
11	41	THERE WAS NO SIGN POSTED IN THE CHILDREN'S TOILET ROOM ADVISING THE PROVIDERS TO WASH THEIR HANDS AND THE CHILDREN'S HANDS AFTER ASSISTING CHILDREN USE THE TOILET.				Sign has been posted.
		<u>LIDO DESSERT COUNTER</u>				
12	19	RAISED PLATTERS OF LAYERED CAKES AND CHEESECAKE WERE SLICED AND SERVED BY STAFF MEMBERS AT EACH END OF THIS COUNTER WHERE NO SNEEZE SHIELD WAS PROVIDED AT THESE SECTIONS. PASSENGERS WERE OBSERVED STANDNG AND WATCHING THE OPERATION AS PART OF THE SERVICE. ADDITIONALLY, THE TWO ENDS OF THE COUNTER ARE NOT SHIELDED IF THE TWO STAFF MEMBERS ARE NOT PRESENT.				Presentation of pastries has been changed to facilitate self service.
13	29*	THE NEAREST HANDWASH STATION TO THIS BUFFET COUNTER WAS OVER 25 FEET AWAY IN THE PANTRY.				With change presentation as noted above hand sink is not necessary.

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED		CORRECTIVE ACTION
#	REF NO.	RESULTS AND RECOMMENDATION			
		<u>GRILL PANTRY</u>			
14	21	THE DOOR HANDLE WAS RUSTING, MAKING IT DIFFICULT TO CLEAN AT THE ENTRY TO WALK-IN REFRIGERATOR #47.			Noted on defect List will be replaced as soon as shipyard technician arrive onboard.
		<u>CHINESE PANTRY</u>			
15	25	A WET WIPING CLOTH WAS STORED ON THE COUNTER TOP BETWEEN USES AT THE FRONT PREPARATION/SERVICE COUNTER.			Crew has been re trained accordingly.
		<u>TASTE OF NATIONS</u>			
16	19	THE PORT AND STARBOARD ENDS OF THE BUFFET DID NOT HAVE A SHIELD PROTECTING THE FOOD FROM PASSENGERS LINED UP AT THE PLATE/TRAY PICK-UP. ADDITIONALLY, TWO FULL BOWLS OF CUT BREAD WERE DISPLAYED ALONG THE BUFFET LINE BETWEEN SHIELDS WITH NO OTHER PROTECTION. BOTH WERE MOVED DURING THE INSPECTION.			The bowls of bread were moved appropriately during inspection. Portable sneeze guard has been placed during the service.
		<u>MAIN GALLEY - TOASTER STATION</u>			
17	26*	THREE OF FOUR PREVIOUSLY CLEANED OMELET PANS STORED IN THE DISPENSER LOCKER FOUND SOILED WITH FOOD DEBRIS.			Pans were cleaned during inspection. It has been corrected and Team members have been appropriate trained.
18	26*	TWO PREVIOUSLY CLEANED PANCAKE DISPENSERS STORED IN THE DISPENSER LOCKER FOUND SOILED.			PANCAKE DISPENSER WERE CLEANED DURING INSPECTION
		<u>MAIN GALLEY – PASTRY AREA</u>			
19	26*	THREE PREVIOUSLY CLEANED SPECIALTY PLATES STORED SOILED WITH FOOD DEBRIS.			PLATES WERE CLEANED DURING INSPECTION
20	26*	DOUGH ROLLER MACHINE CLOTH BELT WAS STORED AS CLEAN BUT WAS FOUND SOILED WITH FLOUR ON THE FOOD CONTACT SURFACE			DOUGH ROLLER MACHINE CLOTH BELT WAS CLEANED DURING INSPECTION. CLOTH BELT WILL BE REPLACED WITH PLASTIC BELT.
		<u>MAIN GALLEY - CENTER GALLEY</u>			
21	27	TILTING PAN HANDLE WAS DIRTY. THIS MACHINE HAD BEEN PREVIOUSLY CLEANED.			TILTING PAN HANDLE WAS CLEANED DURING INSPECTION.
22	21	ONE TILTING PAN MISSING A COLLAR ON THE TILTING HANDLE SHAFT, LEAVING A LARGE GAP IN THE FRONT PANEL.			DONE
		<u>MAIN GALLEY - HOT LINE (FWD)</u>			
23	27	TWO PREVIOUSLY CLEANED GRIDDLE GREASE DRAIN LINES FOUND SOILED WITH GREASE.			DRAIN LINES WERE CLEANED DURING INSPECTION
24	27	ONE PREVIOUSLY CLEANED GRIDDLE HAD A DRAIN PAN THAT WAS FOUND SOILED.			DRAIN PAN WAS CLEANED DURING INSPECTION.
		<u>MAIN GALLEY - APPETIZER PANTRY</u>			

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED		CORRECTIVE ACTION
#	REF NO.	RESULTS AND RECOMMENDATION			
25	26*	SEVERAL PREVIOUSLY CLEANED PLATES FOUND SOILED WITH FOOD DEBRIS.			PLATES WERE CLEANED DURING INSPECTION.
		<u>DINING RM - WINE CELLAR/BAR PANTRY (FWD)</u>			
26	28	A PARTIALLY-FILLED RACK OF SOILED BAR GLASSES WAS FOUND STORED ON TOP OF RACKS OF CLEAN BAR GLASSES.			BAR GLASSES WERE CLEANED DURING INSPECTION.
27	28	ONE SOILED BAR GLASS FOUND STORED WITH CLEAN BAR GLASSES.			BAR GLASSES WERE CLEANED DURING INSPECTION.
		<u>DINING ROOM</u>			
28	36	INSUFFICIENT TASK LIGHTING NOTED ABOVE SERVING/PREP AREAS AT THE COFFEE AND ICE STATIONS.			LIGHTING WILL BE EVALUATED ONE MORE TIME WHEN TECHNICIANS WILL ARRIVE ONBOARD THE SHIP.
		<u>CREW DINING ROOM</u>			
29	27	UTENSIL DISPENSER SUPPORT UNIT SOILED WITH FOOD DEBRIS.			UTENSIL DISPENSER WAS CLEANED DURING INSPECTION.
		<u>CREW GALLEY - POT WASH AREA</u>			
30	26*	NUMEROUS PAN COVERS, MIXING BOWLS AND PANS IN THE CLEAN STORAGE AREA FOUND SOILED WITH FOOD DEBRIS AND/OR REMNANTS OF LABELS.			PAN COVERS, MIXING BOWLS AND PANS WERE CLEANED DURING INSPECTION.
		<u>FOOD SERVICE - GENERAL</u>			
31	33	STANDING WATER NOTED IN SEVERAL FOOD SERVICE AREAS.			WATER WAS MOPPED & DRIED THE AREA DURING INSPECTION.